

AMENDMENTSIn the Claims:

1. (Canceled)
2. (Canceled)
3. (Canceled)
4. (Canceled)
5. (Canceled)
6. (Canceled)
7. (Canceled)
8. (Canceled)
9. (Currently amended) A composition comprising [[a ]]sago starch having a water fluidity of from about 40 to about 80 and water.
10. (Original) The composition of claim 9 having at least about the same gel strength as a composition comprising 30% more of a comparable WF corn starch.
11. (Original) The composition of claim 9 having at least about the same gel strength as a composition comprising 50% more of a comparable WF corn starch.
12. (Original) The composition of claim 9 having at least about the same gel strength as a composition comprising 100% more of a comparable WF corn starch.

13. (Original) The composition of claim 9 having a gel strength which is about 100% greater than a composition comprising a comparable WF corn fluidity starch.
14. (Original) The composition of claim 9 having a gel strength which is about 200% greater than a composition comprising a comparable WF corn fluidity starch.
15. (Original) The composition of claim 9 having a gel strength which is about 250% greater than a composition comprising a comparable WF corn fluidity starch.
16. (Original) The composition of claim 9, wherein the composition is selected from the group consisting of food products, personal care products, pharmaceuticals, nutraceuticals, paper products, agricultural products, paints, paper board products, gypsum board products, and textile warp sizings.
17. (Original) The composition of claim 9, wherein the composition is selected from the group consisting of confectioneries, noodles, puddings, custards, flans, fillings, imitation cheeses, cheese products, toppings, icings, imitation fish, imitation poultry, imitation meat, starch balls, yogurts, spreads, gelled desserts, jellies, and egg products.
18. (Canceled)
19. (Original) A method for increasing the gel strength of a composition comprising adding sago starch having a water fluidity of from about 40 to about 80.
20. (Original) The method of claim 18 wherein the composition has at least about the same gel strength as a composition comprising 30% more of a comparable WF corn starch.
21. (Original) The method of claim 18 wherein the composition has about the same gel strength as a composition comprising 50% more of a comparable WF corn starch.

22. (Original) The method of claim 18 wherein the composition has at least about the same gel strength as a composition comprising 100% more of a comparable WF corn starch.
23. (Original) The method of claim 18 wherein the composition has a gel strength which is about 100% greater than a composition comprising a comparable WF corn fluidity starch.
24. (Original) The method of claim 18 wherein the composition has a gel strength which is about 200% greater than a composition comprising a comparable WF corn fluidity starch.
25. (Original) The method of claim 18 wherein the composition has a gel strength which is about 250% greater than a composition comprising a comparable WF corn fluidity starch.
26. (Original) The method of claim 18 wherein the composition is selected from the group consisting of food products, personal care products, pharmaceuticals, nutraceuticals, paper products, agricultural products, paints, paper board products, gypsum board products, and textile warp sizings.
27. (Original) The method of claim 18, wherein the composition is selected from the group consisting of confectioneries, noodles, puddings, custards, flans, fillings, imitation cheeses, cheese products, toppings, icings, imitation fish, imitation poultry, imitation meat, starch balls, yogurts, spreads, gelled desserts, jellies, and egg products.